

§ 94.20 Importation of pork from Sonora, Mexico.

Notwithstanding any other provisions of this part, fresh (chilled or frozen) pork from the State of Sonora, Mexico, may be imported into the United States under the following conditions:

(a) The pork is meat from swine that have been born, raised and slaughtered in Sonora;

(b) The pork has not been in contact with pork from regions other than those listed in § 94.9(a) as regions where hog cholera is not known to exist; and

(c) An authorized official of Mexico certifies on the foreign meat inspection certificate required by § 327.4 of this title that the above conditions have been met.

[62 FR 25443, May 9, 1997, as amended at 62 FR 56023, Oct. 28, 1997]

§ 94.21 Restrictions on importation of beef from Argentina.

Notwithstanding any other provisions of this part, fresh (chilled or frozen) beef from Argentina may be exported to the United States under the following conditions:

(a) The meat is beef that originated in Argentina;

(b) The meat came from bovines that were moved directly from the premises of origin to the slaughterhouse without any contact with other animals;

(c) The meat has not been in contact with meat from regions other than those listed in § 94.1(a)(2);

(d) The meat came from bovines that originated from premises where foot-and-mouth disease and rinderpest have not been present during the lifetime of any bovines slaughtered for export of meat;

(e) Foot-and-mouth disease has not been diagnosed in Argentina within the previous 12 months;

(f) The meat came from bovines that originated from premises on which ruminants or swine have not been vaccinated with modified or attenuated live viruses for foot-and-mouth disease at any time during the lifetime of the bovines slaughtered for export of meat;

(g) The meat came from bovines that have not been vaccinated for rinderpest at any time during the lifetime of any

of the bovines slaughtered for export of meat;

(h) The meat came from bovine carcasses that have been allowed to mature at 40 to 50 °F (4 to 10 °C) for a minimum of 36 hours after slaughter and have reached a pH of 5.8 or less in the loin muscle at the end of the maturation period. Any carcass in which the pH does not reach 5.8 or less may be allowed to mature an additional 24 hours and be retested, and, if the carcass still does not reach a pH of 5.8 or less after 60 hours, the meat from the carcass may not be exported to the United States;

(i) All bone, blood clots, and lymphoid tissue have been removed from the meat; and

(j) An authorized official of Argentina certifies on the foreign meat inspection certificate that the above conditions have been met.

[62 FR 34394, June 26, 1997, as amended at 62 FR 56024, Oct. 28, 1997]

PART 95—SANITARY CONTROL OF ANIMAL BYPRODUCTS (EXCEPT CASINGS), AND HAY AND STRAW, OFFERED FOR ENTRY INTO THE UNITED STATES

Sec.

95.1 Definitions.

95.2 Region of origin.

95.3 Byproducts from diseased animals prohibited.

95.4 Bone meal, blood meal, meat meal, offal, fat, glands, and serum from ruminants that have been in regions in which bovine spongiform encephalopathy exists.

95.5 Untanned hides and skins; requirements for unrestricted entry.

95.6 Untanned hides and skins; importations permitted subject to restrictions.

95.7 Wool, hair, and bristles; requirements for unrestricted entry.

95.8 Wool, hair, and bristles; importations permitted subject to restrictions.

95.9 Glue stock; requirements for unrestricted entry.

95.10 Glue stock; importations permitted subject to restrictions.

95.11 Bones, horns, and hoofs for trophies or museums; disinfected hoofs.

95.12 Bones, horns, and hoofs; importations permitted subject to restrictions.

95.13 Bone meal for use as fertilizer or as feed for domestic animals; requirements for entry.

95.14 Blood meal, tankage, meat meal, and